

Vournas Coffee Trading, Inc.

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Uganda A Mt. Elgon Kapchorwa

Our grade A **Uganda Kapchorwa** coffee comes from Uganda's Kapchorwa district on the eastern border of neighboring Kenya. This is a high grown lot of washed, 100% shade canopy, mixed varietal arabica coffee. In the cup our Uganda Kapchorwa coffee is spicy with a citrusy acid, good body and some nice light earthy and woody notes—very good and also different than Kenya and other African coffees.

Is Uganda A Mt. Elgon Kapchorwa the green coffee for you?

🌿 Variety:	Bugisu, KP423, Nyasaland, SL14, SL34
⚙️ Processing:	Washed
✅ Grade:	A
📦 Bag Type:	Grain Pro

This Uganda Kapchorwa coffee is grown by a group of small farm holders within the region. These farmers share access to a wealth of growing and processing resources including four greenhouses, an arabica nursery for adolescent saplings, and a washing station with eco-pulping capabilities. Banana trees grow alongside the coffee, contributing to the 100% natural shade canopy. Almost a thousand individual farmers contribute to the overall lot. Each manages their own 1.0 hectare farm and is responsible for the production of about 1,000 arabica trees. While the majority of the nation's arabica is grown here on the slopes of Mt. Elgon, the Kibale Forest on the country's western border supports a substantial growth of native robusta.



Qualities, Characteristics & Brew Methods

☞ Roast Profile:

Medium Roast

☑️ Recommended Use:

Blends, Cold Brew/ Nitro Brew, Pour-Over, Drip

☕ Cupping Notes:

Spicy, citrusy acid and good body for an African coffee. Light, earthy and even woody flavors, but in a good way. Different than Kenya and other Africans – a very good coffee. Lighter roasts bring out a great floral aroma in the dry grounds.

Coffee Origin

🌍 Country:	Uganda
🏠 District:	Kapchorwa
📍 Producer:	Small Farm Holders From Kapchorwa
⚙️ Altitude:	5,400 - 7,200 ft (1650 - 2200m)
📅 Harvest:	Oct - Jan

